

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A process for the preparation of an aromatizing precursor composition, ~~which comprises~~ the process comprising:

conducting a bioconversion of a mixture of at least two individual amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof and at least one reducing sugar selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof in the presence of a yeast under conditions sufficient to form the aromatizing precursor composition.

Claims 2-8 (cancelled):

Claim 9 (previously presented): The process according to claim 1, wherein the yeast is selected from the group consisting of *Saccharomyces cerevisiae*, *Saccharomyces bayanus*, *Candida versatilis*, *Debaromyces hansenii* and combinations thereof.

Claims 10-13 (canceled):

Claim 14 (previously presented): An aromatizing precursor composition obtainable by the process of claim 1.

Claims 15-16 (canceled):

Claim 17 (original): The dough composition of claim 16 in a non fermented form.

Claims 18-19 (canceled):

Claim 20 (new): A process for the preparation of an aromatizing precursor composition, the process comprising:

conducting a bioconversion of a mixture of at least two amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof and at least one reducing sugar selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof in the presence of a yeast under conditions sufficient to form the aromatizing precursor composition; and

separating a supernatant comprising the aromatizing precursor composition from the mixture after the bioconversion.

Claim 21 (new): The process according to claim 20, wherein the supernatant is dried to obtain the aromatizing precursor composition in the form of a powder.

Claim 22 (new): A process for the preparation of an aromatizing precursor composition, the process comprising:

conducting a bioconversion of a mixture of at least two amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof and at least one reducing sugar selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof in the presence of a yeast under conditions sufficient to form the aromatizing precursor composition, wherein the aromatizing precursor composition includes a complex mixture of aldehydes, ketones and diketones, furane derivatives, alkylpyrazines and combinations thereof.

Claim 23 (new): A process for the preparation of an aromatizing precursor composition, the process comprising:

conducting a bioconversion of a mixture of at least two amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof and at least one reducing sugar selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof in the presence of a yeast under conditions sufficient to form the aromatizing precursor composition, wherein the amino compounds and reducing sugar are present in a molar ratio of 1:1 to 1:10.

Claim 24 (new): A process for the preparation of an aromatizing precursor composition, the process comprising:

conducting a bioconversion of a mixture of at least two amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof and at least one reducing sugar selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof in the presence of a yeast under conditions sufficient to form the aromatizing precursor composition, wherein the bioconversion is conducted for 2 to 48 hours at a pH of 5 to 8 and at a temperature of from 20 to 50° C.

Claim 25 (new): A process for generating a baked aroma, the process comprising:

conducting a bioconversion of a mixture of at least two amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof and at least one reducing sugar selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof in the presence of a yeast under conditions sufficient to form an aromatizing precursor composition; and

heating the aromatizing precursor composition to release a baked aroma therefrom.

Claim 26 (new): The process according to claim 25, wherein the heating is carried out at a temperature of from 90 to 200° C for 5 to 360 minutes.

Claim 27 (new): An aromatizing precursor composition in dry powder form obtainable from the process of claim 21.

Claim 28 (new): A dough composition comprising a sufficient amount of an aromatizing precursor composition so that, when the dough composition is baked, a baked aroma is released from the aromatizing precursor composition, the aromatizing precursor composition obtained by a process comprising conducting a bioconversion of a mixture of at least two amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof and at least one reducing sugar selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof in the presence of a yeast under conditions sufficient to form the aromatizing precursor composition

Claim 29 (new): A method for making a bakery product having an improved aroma, the method comprising:

mixing flour, water, yeast and an aromatizing precursor composition to form a dough mixture;

kneading the mixture to form a dough;

fermenting the dough; and

baking the dough at a temperature and for a time sufficient to bake the dough and release a baked aroma from the aromatizing precursor composition, the aromatizing precursor composition obtained by a process comprising conducting a bioconversion of a mixture of at least two amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof and at least one reducing sugar selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof in the presence of a yeast under conditions sufficient to form the aromatizing precursor composition.

Claim 30 (new): A method for making a bakery product having an improved aroma, the method comprising:

 mixing flour, water, yeast and the aromatizing precursor composition of claim 27 to form a dough mixture;

 kneading the mixture to form a dough;

 fermenting the dough; and

 baking the dough at a temperature and for a time sufficient to bake the dough and release a baked aroma from the aromatizing precursor composition.